

Margaret Manzoni prepares easy snacks

Post Cookbook



Margaret Manzoni

Any mother who has children in school knows that after school time is snack time. Margaret Manzoni has three tasty, easy to prepare snacks that your youngsters are sure to enjoy. Double Decker Knox Blox, Knox Pudding Blox and Cinderella Crisps.

Knox Blox are a popular finger food, easy to handle even for toddlers. Double Decker Knox Blox are made by combining the desired flavor of gelatin with Knox gelatin and heavy cream. Either vanilla or butterscotch instant pudding may be used in Knox Pudding Blox.

Cinderella Crisps are a sweet treat. Remove the crust from bread slices cutting each slice into four strips. Dip each strip into Eagle Brand Sweetened Condensed Milk then into coconut. After baking, Cinderella Crisps must be removed from the pan immediately to prevent sticking.

Margaret who loves to bake, suggests two of her favorite recipes, Apple Dumplings and Whiskey Cake. For apple dumplings roll out the dough, brush it with melted butter then sprinkle it with brown sugar and cinnamon. Top with apples sliced and peeled as for a pie. Roll dough up jelly roll style then slice and bake. Margaret has included the recipe for white sauce that she serves over apple dumplings.

Whiskey Cake is very rich including ingredients like sour cream, instant pistachio pudding, nuts, chocolate chips and chopped cherries. Although the recipe calls for both chocolate chips and cherries either one may be omitted. After removing Whiskey Cake from the oven allow it to cool for at least 25 minutes before removing it from the pan. When it has cooled, sprinkle the top with powdered sugar or drizzle on a glaze made from powdered sugar and milk.

Margaret's recipe for

Poor Man's Pierogie is delicious and an easy substitute for the original dish. Layer lasagna noodles, mashed potatoes and cheddar cheese in a baking dish ending with a layer of potatoes. Dot the top of the casserole with butter, then sprinkle it with chopped onion. Poor Man's Pierogie is baked in a 400 degree oven for one half hour.

Margaret, her husband John and their children, George and Maggie, live on a farm located on Follies Road in Jackson Township. This farm has been in John's family for over 100 years. A dairy farmer, John is associated with his brothers in Manzoni Brothers Farm.

George and Maggie are both students at Lehman-Jackson Elementary School. George is in fourth grade. He is a member of Cub Scout Pack 241. Usually working with wood, George also is interested in electronics. A second grade student, Maggie enjoys sewing and painting. John and Margaret are members of the Lehman-Jackson PTA. The family are members of Gate of Heaven Church.

Born and raised in Wilkes-Barre, Margaret enjoys horseback riding and swimming. The family has three horses, Pogo, Thunder and Blue. Baking and decorating cakes is one of Margaret's favorite pastimes. Margaret picked up many helpful hints from a Wilton Cake Decorating Course. She has decorated cakes for all occasions including birthdays, christenings, First Communion and retirements. Two particularly interesting cakes Margaret created are an 18-wheeler tractor trailer and a telephone, complete with receiver.

P O O R M A N ' S P I E R O G I E
1 box lasagna noodles
4 lb. mashed potatoes
1 stick butter or margarine
1 stick sharp cheese salt and pepper to taste
Butter the bottom of a

baking pan thoroughly. Boil lasagna noodles according to package directions. Place a layer of noodles in the pan. Top with tablespoons of mashed potatoes. Place a layer of cheese slices on top of mashed potato layer. Continue alternating ingredients adding salt and pepper to taste ending with a layer of mashed potatoes. Dot top with 2 tablespoons of butter or margarine. Chop one small onion and sprinkle over the top. Bake in a 400 degree oven for one half hour.

APPLE DUMPLINGS
2 c. flour
1 t. salt
1 T. Crisco
1 t. cinnamon
2 t. baking powder
1 T. butter
2 c. milk
2 T. brown sugar
4-5 peeled and sliced apples

Sift flour, baking powder and salt together. Add butter and crisco. Add milk to make dough. Roll dough out on floured board. Brush with melted butter; sprinkle with brown sugar and cinnamon. Spread apples over dough. Roll as for jelly roll, cut into 3 to 4 inch thick slices and place on cookie sheet. Bake in a 350 degree oven for 25 to 30 minutes jor until brown.

WHITE SAUCE
1 c. sugar
1 T. butter
1 T. flour
1/2 t. salt
1 c. hot water

Combine ingredients. Cook until mixture thickens. Pour over apple dumplings.

WHISKEY CAKE
1 box yellow cake mix
2 T. sour cream
1/2 c. whiskey
4 eggs
1-6 oz. instant pistachio pudding
1/2 c. milk
two thirds c. crisco oil
1/2 c. chopped nuts
1/2 c. chocolate chips or chopped cherries or both

Combine all ingredients, beat well. Bake in a tube pan in a 350 degree oven for 50-60 minutes. Allow to cool in pan at least 25 minutes.

After cake has cooled sprinkle with powdered sugar or coat with a glaze made from milk and powdered sugar.

DOUBLE DECKER KNOX BLOX
4 envelopes unflavored Knox gelatin
3 3-oz. pkgs. flavored gelatin
3 c. boiling water
3 c. cold milk

In a large bowl combine Knox gelatin and flavored gelatin. Add boiling water; stir to dissolve gelatin. Add cream stirring well. Pour mixture into a 9x13" pan, chill until firm. Cut into squares to serve.

KNOX PUDDING BLOX
Society schedules banquet

The Harvey's Lake Historical Society is holding their charter banquet-dance on Saturday, Feb. 16 at the Harvey's Lake Hotel, Pole 156, Harvey's Lake. The banquet will begin with a cocktail hour at 6 p.m., followed by dinner at 7 p.m. with dancing until midnight. Further activities will include a presentation of the charter to the society. A slide show and exhibit will follow.

Tickets are \$12.50 per person. For reservations, call Sandra Serhan at 639-5875 or 639-2613. Deadline for reservations is Feb. 10.

Elenchiks observe 45 years

Mr. and Mrs. John P. Elenchik, West Overbrook Ave., Dallas, will observe their 45th wedding anniversary with a Mass of Thanksgiving, Jan. 26, 9 a.m., at Gate of Heaven Church.

The couple was married in St. John's Church, Luzerne, Jan. 30, 1935, by the late Msgr. George A. Bendick. They have four children, Mrs. Marian Kern, Mrs. Eleanor Taylor, both of Dallas; Mrs. Elizabeth Kovaleski, Randle, Washington; and John, Jr., Orange. They also have 12 grandchildren.

Back Mt. Library meets Jan. 31

The annual meeting of the Back Mountain Memorial Library will be held on Thursday, Jan. 31 at 8 p.m. at the Library annex on Main Street.

All friends of the library are cordially invited to attend. Officers of the library will be elected at this meeting.

Local CPA elected new member

Alfred P. Lawrence, CPA, of 22 Huyler Street, Dallas, was recently elected to membership in the Pennsylvania Institute of Certified Public Accountants.

Lawrence is with the firm W.H. Johnson & Company, Wilkes-Barre.

5 env. Knox unflavored gelatin
1 3 1/2-oz. pkg. vanilla or butterscotch instant pudding
1 1/2 c. boiling water
1 1/2 c. cold milk

In a large bowl combine Knox gelatin and pudding. Add boiling water beating with a rotary beater or wire whip. Stir in milk. Pour into 8 or 9" square pan. Chill until firm; cut into squares.

CINDERELLA CRISPS
OAK HILL

slices of bread
Eagle Brand Sweetened Condensed Milk
coconut

Remove crust from bread if desired. Cut each slice into 4 strips. Dip each side of the bread strip into the sweetened condensed milk, then dip in coconut. Bake in 375 degree oven for 8 to 10 minutes on a greased cookie sheet. Remove from hot pan immediately. Let cool.

A sleeper play

by Bridget Correale

Another Super Bowl Sunday eats the dust and I'm happy to report that the Steelers took it again. But if the clock hadn't run out of time for the Steelers, I would have been sitting pretty.

In one Super Bowl pool I had the Steelers to win 40-19. For those of you who didn't see, listen or read, the score was Steelers 31-19. I was half right, but that's not good enough.

Sorry to report that Mark Boyle is still a patient at Mercy Hospital. From all the eating Mark is doing, they are going to have to roll him out when it's time to come home...homemade manicotti, cookies, ice cream not to mention double portion of hospital food.

Frank Anetta has returned to Florida after spending several weeks with his Uncle Mike Anetta and family.

Best wishes to John and Mary Elenchik who will honor their 45th wedding anniversary, Jan. 29.

Edie Giovannifiglio described her gourmet lunch she had at Roosen's Continental Restaurant in Kingston and I gained seven pounds. Edie, if you don't recognize your name, try "Johnson".

Friday night the Anettas, Correales, Charlie DiGiosa, and the tomasellis gathered at Jack and Mary Gesmundos' to enjoy an Italian appetizer party. Now you're going to ask what's an Italian appetizer party...it's when my Vin at about 10 p.m. asks Mike's Marie, "You have any anchiove mix?" "No, but in 1/2 hour I can put it together."

Marie and Edie run home, pick up the anchiove, olive oil, butter, garlic, parsley. Yo goes to her freezer, takes out six loaves of homemade bread, Mike gets the gallon of red wine. Then out the women go to pick up fresh broccolli, scallions, mushrooms, squash, peppers, carrots, cauliflower not to mention pepperone and provolone cheese.

About 11 p.m. everyone gathered around the table to dunk, eat and drink then repeat that until we could not stand the smell of each other - you know the garlic. Now that's Italian!

Last weekend, Jack and Marianne Cleary enjoyed a visit to Stricklands in the Poconos.

If you ever want to know the true story of the Italian good luck - The Horn, Marlene Rollman and her good buddy Geri will tell all.

Saturday a group of us from the Back Mountain attended a business meeting in Schnecksville, Pa. The fun we had didn't start Saturday afternoon, it started days before when we heard where we were going. There are 108 ways to get there, Route 309, Turnpike, Route 81 and so on. Before I go any further, Yes we did get lost. Instead of going South on a road we traveled quite a distance North. But that's par for the course.

As the meeting progressed, we were very business like until we went, all 20 of us, to dinner in a lovely restaurant. We were so hungry we couldn't see straight. By the time the waitress took our order, we had eaten everything that could be eaten within 20 feet. How we didn't run from table to table for scraps was a wonder.

To top this delicious stuffing meal, we all celebrated roy Smith's birthday by singing, in 20 different tones, Happy Birthday and sharing his big blue surprise birthday cake.

The food we consumed was enough to keep us all full until Tuesday of next week, but it didn't. On our way home we stopped in another restaurant. It started off with 20 but it doubled by 2 a.m. Wild, Crazy, Bananas.

With all this you're probably thinking I slept all day Sunday. Wrong, on four hours sleep I chaperoned Gate of Heaven Cheerleaders thru three basketball games and a roundtrip bus ride to St. Joseph's Oblate.

Must confess the homebound ride with all the excitement of our win and the gentle rocking of the bus, I fell sound asleep until Little Mike made a turn from Scott St. onto North Main St.

If it wasn't for Coach Blejwas and Carol I would have landed on you know what. Then I would have heard from Adele and George. "Oh Mom, you're embarrassing me, we can't take you any place!"

UNICO chief to speak

The first dinner meeting of UNICO National will be held at Castle Inn, Dallas, Wednesday, Jan. 30, starting at 7 p.m.

Alfred Dante, Jr., national president of

UNICO, will be guest speaker. Persons interested in attending should make reservations by Jan. 27 by phoning 675-2881 after 5 p.m.

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February 14
Dinner for Two
Carafe of Red Wine, Salad Bar, Prime Rib, Potato and Vegetable, Valentine Cake and Beverage. **19.95**

or
Carafe of White Wine, Chicken Tenderloins in White Wine, Salad Bar, Potato and Vegetable, Valentine cake and beverage. **14.95**

Make your reservations now!

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836-9662

WEEKEND SPECIALS

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SATURDAY - Prime Rib au jus
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